

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 08154665
PUBLICATION DATE : 18-06-96

APPLICATION DATE : 01-12-94
APPLICATION NUMBER : 06321173

APPLICANT : SHIZUOKA PREF GOV SHUZO KUMIAI;

INVENTOR : SUZUKI KAMEO;

INT.CL. : C12N 1/16 A23L 1/221 A23L 1/23 A23L 1/235 A23L 2/38 // (C12N 1/16, C12R 1:865)

TITLE : MUSCAT-LIKE FRAGRANCE-PRODUCING YEAST, AND MUSCAT-LIKE FRAGRANCE-BEARING FOOD/BEVERAGE AND ITS PRODUCTION

ABSTRACT : PURPOSE: To obtain a food/beverage such as an alcohol-containing beverage having muscat-like fragrance, by fermentation with muscat-like fragrance-producing yeast.

CONSTITUTION: This invention consists in fermentation with a muscat-like fragrance-producing yeast, e.g. *Saccharomyces-cerevisiae* CA-50(FERM-P-14360), which produces muscat-like fragrance through fermentation in an alanine-containing medium, grows up in a 4,4,4-trifluoro-DL-valine-containing medium and has tolerance to 3-chloro-L-alanine.

COPYRIGHT: (C)1996,JPO

XP-002271350

AN - 1996-336557 [34]

AP - JP19940321173 19941201

CPY - SHIZ-N

- SHIZ-N

DC - D13 D16

FS - CPI

IC - A23L1/221 ; A23L1/23 ; A23L1/235 ; A23L2/38 ; C12N1/16

MC - D03-H01 D05-H05

PA - (SHIZ-N) SHIZUOKA KEN

- (SHIZ-N) SHIZUOKA KEN SHUZO KUMIAI

PN - JP8154665 A 19960618 DW199634 C12N1/16 012pp

PR - JP19940321173 19941201

XA - C1996-106313

XIC - A23L-001/221 ; A23L-001/23 ; A23L-001/235 ; A23L-002/38 ; C12N-001/16 ;
(C12N-001/16 C12R-001/865)

AB - J08154665 Yeast is claimed which produces muscat-like fragrance in
fermentation on a medium contg. alanine, grows on a medium contg.
4,4,4-trifluoro-DL-valine, and is resistant to 3-chloro-L-alanine.

- Also claimed is (1) *Saccharomyces cerevisiae* CA-50 (FERM P-14360)
producing muscat like fragrance; (2) foods and drinks with muscat-like
fragrance which are prep'd. by the yeast; (3) prodn. of the foods and
drinks by fermenting the yeast.

- Pref. yeast grows in the presence of 100 mg% or less
3-chloro-L-alanine (CA) but it does not grow with 200 mg% or more CA.

- *Saccharomyces cerevisiae* CA-50 (FERM P-14360) was obtained from *S.*
cerevisiae HD-1 by mutation. It may be incubated on a medium contg.
carbon source, nitrogen source and minerals (e.g. malt juice medium,
malt juice/agar, YM agar medium (pH 5-6), PGY medium, Gorodkowa agar)
(pref. medium contg. yeast extract, polypeptone and glucose), to which
1 micro g/ml - 250 mg/ml, pref. 200 micro g/ml - 50 mg/ml alanine, at
a temp. of 25-40 deg.C, pref. 30-37 deg.C, and pH 3.0-7.0, pref. pH
3.5-6.0, with shaking, aeration, agitation or standing.

- USE - The yeast is used in foods and drinks such as beer wine, soybean
paste, soy sauce, vinegar, pickle, bread, wine bun with a bean-jam
filling, and Chinese bun, and esp. sake.(Dwg.0/1)

C - C12N1/16 C12R1/865

IW - YEAST PRODUCE FRAGRANCE FLAVOUR FOOD DRINK PRODUCE CULTURE MEDIUM
CONTAIN CHLORO ALANINE

IKW - YEAST PRODUCE FRAGRANCE FLAVOUR FOOD DRINK PRODUCE CULTURE MEDIUM
CONTAIN CHLORO ALANINE

NC - 001

OPD - 1994-12-01

ORD - 1996-06-18

PAW - (SHIZ-N) SHIZUOKA KEN

- (SHIZ-N) SHIZUOKA KEN SHUZO KUMIAI

TI - Yeast producing muscat-like fragrance used to flavour foods and drink
- produced by culturing on medium contg. 3-chloro-L-alanine